



SKEWERED VENISON STEAK **w/ Peanut Sauce**

(from Jim Zumbo's "Amazing Venison Recipes")

1-1½ lbs. venison round steak
cut into thin ropes, ¾" thick

2 cloves garlic
3 Tbs. diced yellow onion
2 Tbs. light soy sauce
2 Tbs. lemon juice

1 tsp. coriander
1 Tbs. brown sugar
Dash Tabasco
3 Tbs. dry sherry

**Now We're
Cookin'!**
with
Martha Daniels

Combine marinade ingredients in glass bowl and mix well. Add meat and refrigerate at least one hour.

Remove meat from marinade and skewer in "S" shape on bamboo or stainless steel skewers. Place on broiler pan and broil 4-5" from source of heat. Turn skewers when top side is well-browned. Top with peanut sauce and serve immediately.

Peanut Sauce: Saute ½ cup diced yellow onions in ¼ cup butter. Add 2 Tbs. brown sugar, 1 Tbs. lemon juice, ½ cup soy sauce, dash Tabasco and 1 cup chopped dry roasted peanuts and warm throughout.